

wherein the ratio of essential oil content (ml) to  $\alpha$ -acid (g) in the extracted hops is increased by at least 2.

2. (Five Times Amended) A process for production of an essential oil-rich hop extract, comprising the steps of:

#1 (1) extracting hops which has not previously been extracted with supercritical or subcritical carbon dioxide solvent at an extraction pressure of higher than 100 kg /cm<sup>2</sup> to obtain a carbon dioxide extract;

(2) separating bitter components from the carbon dioxide extract at a pressure between 100 kg/cm<sup>2</sup> and said extraction pressure; and then

(3) separating an essential oil-rich hop extract from the carbon dioxide extract at a pressure of 2 lower-than 100 kg/cm<sup>2</sup> ,

wherein the ratio of essential oil content (ml) to  $\alpha$ -acid (g) in the extracted hops is increased by at least 2.

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Please add the following new claim 29:

I2 --29. The process of claim 1 wherein the hops to be extracted are dried hops.--

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